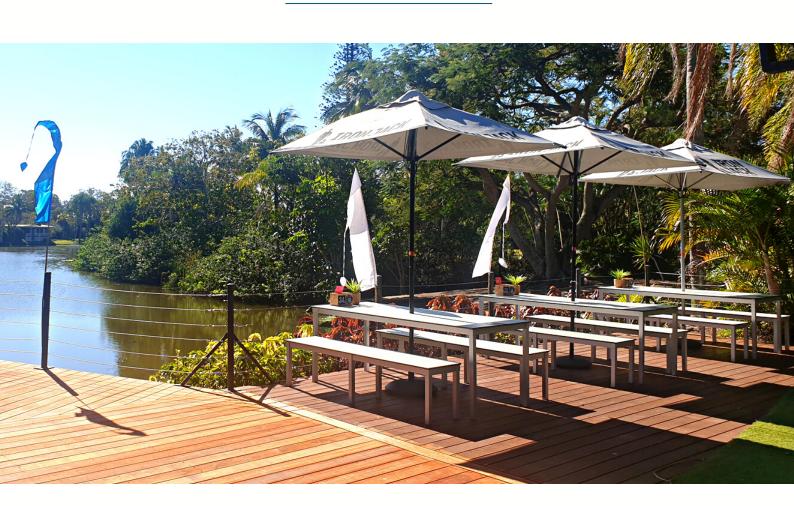


Function Package

BIRTHDAYS / CELEBRATIONS OF LIFE
WEDDINGS / CORPORATE / CASUAL GATHERING



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About Us

Kondari Resort, Hervey Bays' hidden gem...

In the heart of Urangan, a stone's throw away from the iconic Urangan Pier, Botanical Gardens & with safe swimming beaches right on the doorstep Kondari Resort offers a range of services.

With its lush tropical gardens, natural lagoon, and abundance of wildlife, this local favorite offers excellent facilities and a variety of function areas to ensure your guests and you have a great time. There are two private function rooms designed for all budgets, a beautiful deck overlooking the lagoon, grassy areas for parties, and our popular sports bar. We cater to every size event, no matter how large or small.

Families can re-connect over a long meal or a fun get-together with friends, whether it's a milestone birthday, anniversary, or special occasion, Kondari Resort is everything a local should be.

Our menu uses only the freshest ingredients bringing you a full range of sit-down and party-style options. We believe in quality food and great service; it's at the core of what we do and how we operate.

We are centrally located near Hervey Bay and offer a range of accommodation, from family rooms to self-contained studios and two-bedroom suites. Our facilities include free wifi and onsite parking, tennis courts, and swimming pools. Guests staying at our hotel can enjoy the very best of the Fraser Coast.

Speak to our friendly team to combine a function and accommodation package where we offer a 10% discount on accommodation for all guests.



Our Spaces

Hibiscus Room

Featuring floor-to-ceiling windows, private access & amenities, a built-in projector, screen & audio speakers. This room is a favourite for large corporate training & private events, offering the flexibility of round, banquet, or cocktail setting,

100 Seated - 150 Cocktail

\$300 Friday to Sunday \$150 Monday to Thursday

The Sports Bar

Getting into the spirit of the party is easy here! Offering your own private bar & amenities, bigs screen TVs, two pool tables, dartboard & jukebox enable us to put together an amazing event. Entertainment may be organised, licensing & noise restrictions apply, & approval by the venue manager is required. Strictly 18+. Security is required at an additional fee.

80 Seated - 150 Cocktail

\$300 Friday to Sunday \$150 Monday to Thursday

Security \$150

Pandanus Room

High-set rafters & exposed beams add a sense of charm to this space. Opening onto a sweeping deck with lagoon views, AV equipment, ping pong, or pool table, it's the perfect space for parties or smaller corporate or club events. Private bar available at an additional charge. Noise restrictions apply & access from the pool is required at all times - semi-private.

Seated 60 - Cocktail 80

\$200 Friday to Sunday \$100 Monday to Thursday

Private Bar \$150

Includes set up, set down & staff member

Pandanus Deck

Our large undercover deck is perfect for family celebrations & milestone events. The Pandanus deck is easily accessible & offers beautiful lagoon views, it is 100% weatherproof while still offering the serenity of being outdoors. Semi-private.

Seated 100 - Cocktail 150

\$300 Friday to Sunday \$150 Monday to Thursday

The Bistro

The Bistro is the primary dining area. & includes the use of the Pandanus Deck. With lagoon views, air conditioning or outdoor location, private bar, & amenities, this area is ideal for large gatherings & sit-down events.

Seated 150 - Cocktail 200

Minimum Spend Required POA









Canapes

Whether it's a cocktail-style party or predinner bites to compliment your main event toast, our canapes will be a hit with your guests. What better way to relax into the day and get the party started.

4 pieces \$18 pp 6 pieces \$22 pp 8 pieces \$28 pp

Cold Canapes

Fresh prawn w/ cucumber & herbed cream cheese (gf)
Bloody Mary oyster shooter (gf)
Smoked salmon bilini w/ horseradish & dill creme
Natural oyster w/ fresh lemon (gf)
Beef Carpaccio on crustini w/ a balsamic chilli reduction (df)
Bruchetta w/ tomato, red onion, basil, olive oil & balsamic drizzle (df,vg)

Hot Canapes

Oysters Kilpatrick (gf,df)
Breaded mushrooms w/ bacon, onion & cream cheese
Karaage chicken bites w/ chipotle aioli
Pumpkin, fetta & thyme arancini (v)
Pork belly bites wi/ chilli & shallots (gf)
Vegetable spring rolls w/ sweet chilli sauce (v)

Something sweet

Assorted petite dessert platter \$7pp

(gf) gluten free, (df) dairy free, (vg) vegetarian, (v) vegan. Sample menu, subject to change based on seasonality



Platters Designed to cater for 10-12 guests

Cold

Antipasto \$95

Australian cheeses, marinated roasted vegetables, olives & cured meats served with toasted bread & lavosh crackers

Cheese \$95

Selection of International & Australian cheese, fresh & dried fruit, quince, nuts & assorted crackers

Prawn Platter \$130

Fresh prawns. Lemon & cocktail sauce

Sandwich \$70

A variety of traditional sandwich fillings on fresh-baked bread

Gourmet Sandwich \$85

Chefs selection of gourmet fillings on freshly baked panini, ciabatta & Turkish loaf

Something Sweet \$75

An assortment of pastries, mini muffins & cakes served with strawberry jam & whipped cream.

Fruity \$65

Selection of fresh seasonal fruit

Hot

Kondari Classic \$90

A selection of party pies, assorted quiches, pasties, chicken wings & sausages rolls. BBQ & Tomato sauce

Oriental \$90

Vegetable spring rolls, curry samosa, duck spring rolls, mini dim sims & battered pork balls. Asian dipping sauce

All about the Pork \$95

Pulled pork sliders with slaw and chef house-made sauce

Kebabs \$95

Marinated chicken skewers in chefs own peanut sauce & beef skewers glazed in honey & soy

Hold the Gluten \$125

Gluten-free vegetable quiches, corn & spinach fritters & chicken skewers. Garlic aioli

Under the Sea \$130

Crumbed whiting, prawns, salt & pepper calamari & prawn twisters. Lemon, tartare & cocktail sauce

Clubs & Corporate

Tea & Coffee Station \$2.50pp

Tea, Coffee & Biscuit Stations \$5pp

Tea, Coffee & Bakery Station \$12.50pp

A selection of baked danish pastries, mini muffins & housemade scones, served with jam & cream.

Workers Lunch \$15pp

Individual lunch boxes

Caesar

w/ cos lettuce, bacon, parmesan, croutons & hard-boiled egg

Raw Vegan Salad

w/ brown rice & quinoa, roast pumpkin, carrot, cherry tomato, capsicum, lettuce, Spanish onion, lime, coriander & ginger dressing

Thai Salad

w/ Asian slaw, roasted cashews, fried noodles, sweet sot & sesame dressing

Vegetable Frittata or Quiche Loraine

w/ house salad

Chicken Club

w/grilled chicken, bacon, lettuce, tomato, aioli on toasted Turkish bread

Bistro Menu

After something more substantial? The bistro menu can be ordered & delivered at your convenience or a table reservation can be made in our main dining room or on our deck. Meals & drinks can be paid for individually or billed to an account.



Buffet Menu - A feast to share

Option One \$45pp

Two Roast Meats
Two Vegetables
Two Salads*

Roast Meats

Traditional Roasted Beef Leg of Lamb, Mint & Rosemary Seasoned Chicken Pork Loin

Vegetables

Seasoned wedges Roasted potatoes Roasted pumpkin Seasonal vegetables

Option Two \$55pp

Two Roast Meats
One Meat Dish
Three Vegetables
Three Salads*

Meat Dishes

BBQ Pork Ribs Beef Stroganoff Southern Fried Chicken Wings

Salads

Garden salad
Asian slaw
Potato, shallots & creamy dressing
Green pesto pasta salad
Three bean salad, fresh herbs, tomato & red onion

Children under 12 \$35pp

*Dietary requirements can be catered for on salad options.



Alternate Drop Choice of two dishes per course Served alternately

2 Course - Main & Dessert \$40pp

2 Course - Entree & Main \$45pp

3 Course - Entree Main & Dessert \$50pp

Entree

Cream of Pumpkin Soup

w/sour cream & chives (vg)

Satay Chicken Skewers

w/ rice & peanut sauce (df,gf)

Stuffed Mushrooms

w/trio cheese & breaded crust (vg)

Queensland Prawns

w/ tomato & avocado salsa & housemade dressing (gf,df)

Szechuan Pepper Squid

w/ lemon wedge & lime aioli (df)

Caesar Salad

w/ cos, bacon, croutons, parmesan & housemade dressing

Main

250g Rump Steak

medium w/ housemade potato rosti, seasonal greens & pepper glaze (gf)

Eye Fillet

medium w/ creamy mashed potato, seasonal greens & red wine glaze (gf)

Grilled Pork Cutlet

w/ creamy mashed potato, seasonal green, plum & sweet chilli glaze (gf)

Slow-Cooked Lamb Shank

w/roasted root vegetables & red wine sauce (df)

Chicken Mignon

w/ sweet potato mash, seasonal greens & mushroom sauce (gf)

Baked Atlantic Salmon

w/rocket, pear & walnut salad, balsamic reduction (gf,df)

Grilled Barramundi

w/smashed potatoes, rocket, slithered almonds & a lemon beurre blanc sauce (gf)

Dessert

Cheesecake

w/ mango, macadamia & whipped cream

White Chocolate Panacotta

w/ berry coulis & almond biscotti

Sticky Date Pudding

w/ butterscotch sauce & ice cream

Chocolate Mud Cake

w/ dark chocolate sauce & whipped cream

Beverage Packages

At Kondari, we can tailor a drinks package to make your event one to remember, from tea & coffee to something a little more exciting. Budget-friendly idea: provide your guests with a drink upon arrival, then follow up with a cash bar.

Tea & Coffee Station \$2.50pp

2hr Soft Drink & Juice \$7.50pp

Welcome Drink on Arrival \$8pp

Local, beer, house red, white, sparkling

2 Hour Drinks Package \$40pp*

Local beer, house red & white, sparkling, soft drink & juice

3 Hour Drinks Package \$60pp*

Local beer, house red & white, sparkling, basic spirits, soft drink & juice

4 Hours Drinks Package \$80pp*

Premium beer, premium red, white, rosé, Champagne, premium spirits, soft drink & juice

Cocktail Bubbly Bar POA

Let your guests come up with their own signature sparkling cocktail with fresh fruit, juices & herbs

Putting on The Spritz POA

Just add ice, Prosecco, Aperol, soda & fresh orange to your glass for an interactive summertime hit

*Minimum \$400 spend on food required



Terms & Conditions

CONFIRMATION DEPOSIT

A booking is considered confirmed upon receipt of these signed terms and conditions and full deposit payment. If either the deposit or this completed form is not received, management reserves the right to cancel the booking and allocate the space to another client. Tentative bookings will be held for 21 days.

PAYMENTS

All pricing we provide you must include GST and is subject to change. All quoted items must be paid in full at least 21 days prior to the event when paid by cash or credit card. Bar tabs to be settled at the end of the event night by cash or credit card. Personal cheques are not accepted.

CATERING & BEVERAGES

Food and beverage orders must be finalised at least 21 days prior to the event. Menu items are subject to market availability. We require final numbers at least 7 days prior to the event date. In accordance with food and safety compliance, no food supplied by The Venue is permitted to be taken from the premises.

BYO POLICY & ENTERTAINMENT

Any alcohol brought into The Venue as gifts must be forfeited to us upon entry and will be returned when you are leaving. Food and beverage cannot be bought in from an outside source. Cakes are accepted and there may be a small fee for plates and cutlery. The Venue does not accept responsibility for the condition or quality of the cake. Entertainment bookings made by The Venue for functions require a deposit and a forfeiture policy applies. (If you booked entertainment and forfeit, we must contact entertainment and will deduct their due payment). We only allow external entertainment in certain circumstances, please discuss with Management.

SIGNAGE & DECORATIONS No fixtures, glue, sticky tape are to adhere to the walls, doors, windows, or any space on the premises without prior approval from management.

No glitter, party poppers, or streamers, or non-ocean-friendly decorations allowed.

Any non-approved items may be removed by us or security and may be destroyed.

Rice and rose petals are permitted outside.

DELIVERIES & ACCESS

Please discuss with Management in advance if you require any deliveries to be made to The Venue for any goods. Access to your booked function space(s) prior to the function start time may be possible, please discuss with us in advance.

Smart casual dress code rules do apply. Themed dress is accepted, although The Venue reserves the right to refuse. UNFORESEEN CIRCUMSTANCES

Please be aware that we accept no responsibility for outside weather conditions but will make every endeavor to provide an adequate function area if the conditions affect the booked area or access to it.

Licensing & House Policy

To comply with QLD law, all guests under the age of 18 years of age must be accompanied by their own parents or legal guardian who must stay with them for the duration of their time. All persons attending the venue must be able to provide adequate identification or proof of age on request at any time. A current passport, proof of age card, or driver's license is the only acceptable form of identification. The Venue reserves the right to refuse entry and or eject patrons for unduly intoxicated/disorderly/failure to provide ID, this is applicable under RSA and Liquor Licensing Laws. Extra security can be provided or should your event require a guard, the cost will be added to the final bill. Due to our commitment to liquor licensing, we do not offer discounted rates for beverages. BYO of beverages and food not accepted. Any children under the age of 18 years of age attending a function, must leave the hotel by 10pm.

The Venue has the right to refuse entry or service and remove from the premises any person it deems to be behaving in an improper, abusive, disorderly, or anti-social manner.

You may be required to pay a bond, which will be refunded no later than 7 days after your function providing no damage has been incurred by yourself, your guests, invitees, or other persons attending the function, whether in the function room or any part of The Venue. This includes, but is not limited to any breach of The Venue policies or procedures, underage drinking, violence, or other anti-social behaviour.

CANCELLATION

All cancellations must be made in writing to The Venue.

If a cancellation is made more than 21 days prior to the function, the deposit will be refunded in full less any costs incurred on your behalf. If a cancellation is made 21 days or less prior to the function date, 100% of the deposit will be forfeited unless the function is rebooked. If any cancellation is made 7 days prior to the event all payments will be forfeited.

For booking cancellations in November or December, 100% of the deposit will be forfeited.

The function space holding time is 30 minutes from the requested time or 15 minutes on Fridays. If this is not met your space may be opened to the general public at Management's discretion.

If we believe any function/event will affect the smooth running of our business, security, or reputation, Management reserves the right to cancel at its discretion without notice or liability.

In the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity supplies, equipment failure, unavailability of food items, other unforeseen contingency or accident, The Venue reserves the right to cancel any booking or refund any deposit without notice.

In the event of COVID lockdowns, each booking will be looked at individually.

I can confirm that I	
have read and understood the above terms and conditions and agree to comply.	

Signed:	Date:

